

mixture with the flour which has been sifted with baking powder. Drop by teaspoonfuls onto a slightly greased cookie sheet. Bake at 350 degrees for 8 to 10 minutes. Makes 4 dozen.

SUGARLESS SPICE COOKIES

1 $\frac{1}{4}$ cups water / 1/3 cup shortening or oleo
1 cup raisins / 2 tsp. cinnamon / $\frac{1}{2}$ tsp. nut-
meg
2 eggs / $\frac{1}{2}$ tsp. salt / 1 tsp. soda /
2 tbsp. liquid sweetener / 2 tbsp. water
1 tsp. baking powder / 2 cups sifted flour

Boil 1 $\frac{1}{4}$ cups water w/ raisins, shortening and
spices. Cool to room temperature. Beat in eggs
one at a time. Dissolve salt, soda & sweetener
2 tbsp. water. Add alternately to the egg